

# Bayraktar

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **77**
- SRM **38**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **14 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **110 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **110 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzneński	4.5 kg (60.3%)	--- %	3.5
Grain	słód Abbey	0.25 kg (3.4%)	--- %	45
Grain	słód Special B	0.5 kg (6.7%)	--- %	290
Grain	słód czekoladowy żytni	0.16 kg (2.1%)	1 %	650
Grain	słód czekoladowy pszeniczny	0.2 kg (2.7%)	1 %	1000
Grain	jęczmień prażony	0.1 kg (1.3%)	1 %	900
Adjunct	płatki owsiane	1 kg (13.4%)	85 %	3
Adjunct	płatki pszenne	0.5 kg (6.7%)	--- %	3
Sugar	cukier	0.25 kg (3.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	70 min	6.1 %
Boil	Zula	30 g	70 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safeale US-05	Ale	Liquid	600 ml	Fermentis
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